

What is claimed is:

1                   1.       A range unit for heating foods for consumption, the unit including:  
2                             at least one range-top heating means;  
3                             a first range-chamber heating means for heating a first range-chamber;  
4                             a second range-chamber heating means for heating a second range-  
5 chamber; and,  
6                             an electronic control means having a central processor operatively  
7 connected to the range-top heating means, and the first and second range-chamber heating  
8 means, for controlling the operation of the range.

1                   2.       The range unit of claim 1, wherein the electronic control means further  
2 comprises an operator interface operatively connected to the central processor.

1                   3.       The range unit of claim 2, wherein the at least first heating means further  
2 comprises:  
3                             a plurality of heating elements for cooking food; and,  
4                             a warming element for maintaining food at a constant temperature.

1                   4.       The range unit of claim 3, wherein the plurality of heating elements further  
2 comprise:  
3                             a left rear burner;  
4                             a left front burner;  
5                             a right front burner;  
6                             a right rear burner; and,

7 a bridge burner; and,  
8 wherein the warming element further comprises a warming zone.

1 5. The range unit of claim 1, wherein the first range-chamber heating means  
2 further comprises an upper and lower heating element, wherein the upper heating element  
3 is used to broil food and the lower element is used to bake or roast food.

1 6. The range unit of claim 1, wherein the second range-chamber heating  
2 means further comprises at least one heating element for maintaining food at a constant  
3 temperature.

1 7. The range unit of claim 6, wherein the heating element is a warmer drawer.

1 8. A range unit for preparing foods comprising:  
2 a body comprising;  
3 a top surface;  
4 a first chamber located within the range;  
5 a second different chamber located within the range;  
6 a first heating means arranged on the top surface, wherein the first heating  
7 means provides a first type of heating;  
8 a second heating means arranged on the top surface, wherein the second  
9 heating means provides a second type of heating;  
10 a third heating means associated with the first chamber, wherein the third  
11 heating means provides a third type of heating;

12 a fourth heating means associated with the second chamber, wherein the  
13 fourth heating means provides a fourth type of heating;  
14 an electronic control means comprising:  
15 an operator interface;  
16 a central processor;  
17 means for operatively connecting the operator interface to the  
18 centralized processor for the purpose of communicating with the centralized processor;  
19 and,  
20 means for operatively connecting the centralized processor with the  
21 first, second, third and fourth heating means for the purpose of communicating with the  
22 heating means.

1 9. The range unit of claim 8, wherein the first heating means further  
2 comprises a plurality of heating elements for cooking food.

1 10. The range unit of claim 9, wherein the plurality of heating elements further  
2 comprise:

3 a left rear burner;  
4 a left front burner;  
5 a right front burner;  
6 a right rear burner; and  
7 a bridge burner.

1                    11.     The range unit of claim 8, wherein the second heating means further  
2 comprises at least one heating element for maintaining food at a constant temperature.

1                    12.     The range unit of claim 11, wherein the second heating means is a warmer  
2 zone.

1                    13.     The range unit of claim 8, wherein the third heating means further  
2 comprises an upper and lower heating element, wherein the upper heating element is used  
3 for broiling food and the lower heating element is used for baking and roasting food.

1                    14.     The range unit of claim 8, wherein the fourth heating means further  
2 comprises at least one heating element for maintaining food at a constant temperature.

1                    15.     The range unit of claim 14, wherein the heating element is a warmer  
2 drawer.

1                    16.     A range for heating foods comprising:  
2                    a body further comprising:  
3                                a top surface;  
4                                a first chamber located within the range;  
5                                a second chamber located within the range;  
6                    a plurality of heating elements arranged on the top surface for cooking  
7 food;  
8                    an upper and lower heating element arranged within the first chamber;

9 a warming element arranged within the second chamber;  
10 a control system further comprising:  
11 a central processor for controlling the operation of the range; and,  
12 an operator interface operatively connected to the central  
13 processor.

1 17. The range unit of claim 16, wherein the central processor is a  
2 microprocessor based control unit.

1 18. The range unit of claim 17, wherein the operator interface further  
2 comprises an electronic touch pad.

1 19. The range unit of claim 18, wherein the electronic touch pad is a glass  
2 capacitive type touch pad.

1 20. The range unit of claim 16, wherein the plurality of heating elements  
2 further comprise:

3 a left rear burner;  
4 a left front burner;  
5 a right front burner;  
6 a right rear burner;  
7 a bridge burner; and,  
8 a warming zone.

1                    21.     The range unit of claim 20, wherein the first chamber is an oven.

1                    22.     The range unit of claim 21, wherein the first chamber is a warming drawer.

1                    23.     A method of operating a range comprising the steps of:

2                    providing a body comprising a top surface, a first chamber located within  
3                    the range, a second different chamber located within the range, a first heating means  
4                    arranged on the top surface, wherein the first heating means provides a first type of  
5                    heating, a second heating means arranged on the top surface, wherein the second heating  
6                    means provides a second type of heating, a third heating means associated with the first  
7                    chamber, wherein the third heating means provides a third type of heating, a fourth  
8                    heating means associated with the second chamber, wherein the fourth heating means  
9                    provides a fourth type of heating, an electronic control means comprising, an operator  
10                   interface, a centralized processor, means for operatively connecting the operator interface  
11                   to the centralized processor for the purpose of communicating with the centralized  
12                   processor; and, means for operatively connecting the centralized processor with the first,  
13                   second, third and fourth heating means for the purpose of communicating with the heating  
14                   means;

15                   pressing a control button on the operator interface;

16                   transmitting information to the central processing unit;

17                   processing the information received from the operator interface through  
18                   the central processing unit; and,

19                   turning on a heating means.

1                   24.     The method of claim 23, wherein the heating means is the first heating  
2 means, the method further comprising the step of:

3                             turning on at least one heating element, wherein the at least one element  
4 is a burner.

1                   25.     The method of claim 23, wherein the heating means is the second heating  
2 means, the method further comprising the step of:

3                             turning on at least one heating element, wherein the at least one element  
4 is a warming zone.

1                   26.     The method of claim 23, wherein the heating means is the third heating  
2 means, the method further comprising the step of:

3                             turning on at least one heating element, wherein the at least one element  
4 is a baking and roasting element.

1                   27.     The method of claim 23, wherein the heating means is the third heating  
2 means, the method further comprising the step of:

3                             turning on at least one heating element, wherein the at least one element  
4 is a broiling element.

1                   28.     The method of claim 23, wherein the heating means is the fourth  
2 heating means, the method further comprising the step of:

3                             turning on at least one heating element, wherein the at least one element  
4 is a warmer drawer.